

COLLIN PETER

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Objective.

I am a value-based individual with strong organizational skills, seeking to join a team for growth and experience. With a background in social services and fast food, I have served diverse age groups and enjoy cooking. I am dependable, dedicated, and responsible, capable of assisting with various tasks.

Skills.

- Hard worker.
- Creative.
- Ability to work in a team.
- Flexible.

Language.

- Fluent in English.

ACCOMPLISHMENTS.

Digital Marketing and Social Media Strategy. 2019

- Introduction to digital marketing.
- Search engine optimization.
- Email marketing.
- Mobile marketing.

Volunteering. 2017

- Community work: Providing financial assistance, equipment such as wheelchairs, and food supplies to orphans.

Short Course in Pastry & Bakery Skills. 2016

- Introduction to methods of cooking.
- Stock and dessert syrup.
- Dessert sauces.
- Hot, cold, and frozen desserts.
- Yeast products, pastries, and quick breads.
- Cakes.

Leadership (Student Government). Deputy Minister of Social Affairs. 2015

- Games.
- Music.
- Entertainment, concerts, and performances.

Basic computer applications. 2013

- Introduction to Computer.
- MS - Word.
- MS - Excel.
- MS - Access.
- Internet & E - mail.

WORK EXPERIENCE.

FEEDING THE UNFORESEEN, Tanzania.

2021 - Current.

- I work with a community helping the five districts in the city to uplift Orphans, Disabled, Widows and Elderly to reach their maximum potential.
- I/We assist with educational support, health care, and financial assistance.
- I/We also provide emotional support and mentorship to those in need.
- We strive to create a safe and supportive environment that encourages individuals to reach their goals.
- We also work to raise awareness of marginalized communities' issues and advocate for their rights.
- We aim to empower these vulnerable populations and create a more equitable society.

KFC/TACO BELL BC, Kamloops.

Position - Shift Manager.

2020 - Current.

- Responsible for overseeing a staff of employees.
- Ensuring that all shift operations run smoothly and efficiently.
- To resolve customer complaints quickly and efficiently.
- Training and motivating the team.
- Ensure a high level of customer service.
- Responsible for maintaining inventory levels.
- Ensuring food safety standards are met.
- Managing labor hours.
- Implementing company policies and procedures to maintain a positive work environment.

EDUCATION.

Thompson Rivers University.

2020 – 2025(April).

- Bachelor of Communication & Digital Journalism.

OTHER ACCOMPLISHMENTS.

- Class 5 licence and reliable transportation.
- Workplace Hazardous Materials Information System (WHMIS) certificate.
- Class 5 licence and reliable transportation.
- Fentanyl training.
- Naloxone certificate.
- FOIPPA Foundations certificate.
- Food safety certificate.

Thank you for taking the time to review my resume. I look forward to working with you.

Sincerely,

Collin Peter.